**APPETIZERS**

**MILD QUESO**
Yellow queso with green chiles and tomatoes  
Cup 6.55  
Bowl 7.95

**QUESO BLANCO**
A white queso with roasted poblanos  
Cup 6.55  
Bowl 7.95

**PIKES PEAK NACHOS**
Corn tortilla chips piled high with seasoned ground beef, queso blanco, pico de gallo, jalapeño, guacamole and sour cream  
10.95

**GUACAMOLE**
Made in-house with fresh Hass avocados  
9.85

**PORTOBELLO VEGGIE QUESADILLA**
Portobello mushrooms with Cheddar, Monterey Jack, chipotle aioli, poblano peppers, green and red peppers, and onion. Served with guacamole, sour cream and pico de gallo  
11.95

**GRILLED QUESADILLA**
Your choice Steak*  
13.29 or all natural grilled chicken 12.50 with Cheddar, Monterey Jack and poblano peppers. Served with guacamole, sour cream and pico de gallo

**SMOTHERED ENCHILADAS**
Two enchiladas served with rice and refried beans

**MEXICAN CHOPPED SALAD**
Grilled chicken breast, chopped greens, toasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with Lime-Cilantro Jalapeno Vinaigrette dressing  
12.50

**MOUNTAIN MEX SALAD**
Your choice of seasoned ground beef, grilled chicken or smoked carnitas. Field greens with red onions, sweet corn, jicama, toasted pumpkin seeds, black beans, chopped tomatoes, roasted poblano peppers, queso fresco and guacamole with a chipotle lime vinaigrette  
12.50

**SOUP AND SALAD**
Bowl of tortilla soup and mixed green salad with spring mix, tomatoes, toasted pumpkin seeds and tortilla strips tossed in your choice of dressing  
8.99

**TORTILLA SOUP**
Bowl 6.49
Shredded chicken, Monterey Jack, avocado and corn tortilla strips

**FRONT RANGE FAJITAS™**
Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Available with soft corn tortillas or lettuce cups upon request

<table>
<thead>
<tr>
<th>For One</th>
<th>For Two</th>
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<tbody>
<tr>
<td>GRILLED CHICKEN</td>
<td>16.95</td>
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<tr>
<td>STEAK* OR STEAK AND CHICKEN COMBO*</td>
<td>18.95</td>
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<tr>
<td>FIRE-GRILLED GARLIC SHRIMP</td>
<td>18.95</td>
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<tr>
<td>PORTOBELLO</td>
<td>16.95</td>
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</tbody>
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**MEXICATE-SMOKE CARNITAS ENCHILADAS**
Pork carnitas, Cheddar and Monterey Jack, onions and cilantro topped with Roasted Jalapeno sauce and garnished with lime crema and cilantro  
13.25

**COLORADO-STYLE CHEESE ENCHILADAS**
Cheddar, Monterey Jack, onions and cilantro. Topped with Tex-Mex Chile con carne sauce  
13.25

**SEASONED GROUND BEEF OR CHICKEN**
Beef with red chile sauce or chicken with New Mexico Hatch Green Chile sauce  
13.25

**COLORADO SPECIALTIES**
Served with rice and your choice of beans

**CHILE RELLenos**
Three crispy rellenos filled with Cheddar and Monterey Jack. Smothered with New Mexico Hatch Chile sauce  
15.95

**POBLANO DE POLLO**
Fresh, roasted poblano pepper stuffed with grilled chicken, Monterey Jack, chipotle aioli and tomatillo-corn relish, served with a Chile relleno smothered in New Mexico Hatch Green Chile sauce  
15.95

**CAMARONES BAJA**
Six jumbo shrimp stuffed with peppered Gouda and jalapeno, wrapped in honey-cured bacon and grilled. Served with pico de gallo and lemon garlic butter  
19.95

**COLORADO COMBINATION PLATTER**
Select any two of the following: chicken or beef crispy taco; chicken smothered in New Mexico Hatch Green Chile sauce, beef or cheese enchilada smothered in Red Chile sauce; or Chile relleno smothered in New Mexico Hatch Green Chile sauce. Served with rice and refried beans  
13.95

**JAIME’S PLATTER**
Two seasoned ground beef enchiladas smothered in red chile sauce and two Chile rellenos smothered in New Mexico Hatch Chile sauce  
16.50

**ROBERTO’S PLATTER**
Two chicken enchiladas smothered in New Mexico Hatch Green Chile sauce and a crispy chicken taco  
14.95

**SALADS**

**MILD QUESO**
Yellow queso with green chiles and tomatoes  
Cup 6.55  
Bowl 7.95

**QUESO BLANCO**
A white queso with roasted poblanos  
Cup 6.55  
Bowl 7.95

**PIKES PEAK NACHOS**
Corn tortilla chips piled high with seasoned ground beef, queso blanco, pico de gallo, jalapeño, guacamole and sour cream  
10.95

**GUACAMOLE**
Made in-house with fresh Hass avocados  
9.85

**PORTOBELLO VEGGIE QUESADILLA**
Portobello mushrooms with Cheddar, Monterey Jack, chipotle aioli, poblano peppers, green and red peppers, and onion. Served with guacamole, sour cream and pico de gallo  
11.95

**GRILLED QUESADILLA**
Your choice Steak*  
13.29 or all natural grilled chicken 12.50 with Cheddar, Monterey Jack and poblano peppers. Served with guacamole, sour cream and pico de gallo

**SMOTHERED ENCHILADAS**
Two enchiladas served with rice and refried beans

**MEXICAN CHOPPED SALAD**
Grilled chicken breast, chopped greens, toasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with Lime-Cilantro Jalapeno Vinaigrette dressing  
12.50

**MOUNTAIN MEX SALAD**
Your choice of seasoned ground beef, grilled chicken or smoked carnitas. Field greens with red onions, sweet corn, jicama, toasted pumpkin seeds, black beans, chopped tomatoes, roasted poblano peppers, queso fresco and guacamole with a chipotle lime vinaigrette  
12.50

**SUBSTITUTE STEAK* OR FIRE GRILLED GARLIC SHRIMP**
Add $1

**Bowl of tortilla soup and mixed green salad with spring mix, tomatoes, toasted pumpkin seeds and tortilla strips tossed in your choice of dressing**  
8.99

**TORTILLA SOUP**
Bowl 6.49
Shredded chicken, Monterey Jack, avocado and corn tortilla strips
FIRE-GRILLED STREET TACOS

STREET TACO
Straight from the heart of Mexico—fire-grilled corn tortillas filled with melted cheese, roasted habanero salsa, roasted jalapeño peppers, pico de gallo, cilantro, avocado and lime crema

Choice of:
- Grilled Chicken (2) 12.99 (3) 14.95
- Mesquite-Smoked Carnitas (2) 12.99 (3) 14.95
- Fire-Grilled Garlic Shrimp (2) 13.65 (3) 15.70
- Steak* (2) 13.65 (3) 15.70

MOUNTAIN MEX-STYLE TACOS
Choose 2 or 3 tacos on your selection of made from scratch flour tortillas, soft corn tortillas or lettuce cups. All Mountain Mex-Style tacos are served with black beans and rice

GRILLED CHICKEN TACOS
Grilled chicken, chipotle aioli, lime crema, pico de gallo, avocado and cucumber-jicama slaw (2) 12.99 (3) 14.95

CARNITAS TACOS
Shredded pork carnitas topped with chipotle aioli, avocado, grilled pineapple, pico de gallo, cilantro and lime crema (2) 12.99 (3) 14.95

ORIGINAL FISH TACOS
Seasonal fish grilled with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and lime crema (2) 13.65 (3) 15.70

STEAK TACOS*
Grilled steak, mild queso, poblano peppers, pico de gallo, avocado and cilantro (2) 13.65 (3) 15.70

FIRE-GRILLED GARLIC SHRIMP TACOS
Garlic shrimp with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and lime crema (2) 13.65 (3) 15.70

TRADITIONAL TACOS
Crispy corn or soft flour tortillas filled with your choice of shredded chicken or seasoned ground beef with Cheddar, tomatoes and shredded lettuce (2) 10.85 (3) 12.85

MOUNTAIN MEX BURRITOS
Wrapped in a fresh, handmade flour tortilla topped with melted cheese. Served with rice and sour cream

BEAN AND CHEESE BURRITO
Refried beans, Cheddar and Monterey Jack, smothered in New Mexico Hatch Green Chile sauce 11.95

ALL-BEEF BURRITO
No beans, just more seasoned ground beef with red chili sauce 14.95

MOUNTAIN MEX BURRITO BOWL
Rice, black beans and chipotle aioli topped with avocado, lime crema, shredded lettuce, pico de gallo, Victor’s Sauce and your choice of:
- Grilled Chicken with avocado and cucumber-jicama slaw 13.95
- Fire-Grilled Garlic Shrimp with pineapple and cucumber-jicama slaw 14.95
- Steak* 14.95
- Portobello Mushrooms 14.95

ULTIMATE BURRITO
Make it your favorite by choosing your protein, beans and sauce made from scratch 13.95

Protein:
- Seasoned Ground Beef
- Grilled Chicken
- Shredded Chicken
- Portobello Mushroom Add $1
- Steak* Add $1
- Mesquite-Smoked Carnitas

Made from Scratch Sauces
Smother your burrito with any of our famous sauces

New Mexico Hatch Green Chile
Ghost Pepper Caliente
Super hot blend of 8 peppers. Garnished with lime cream and cilantro
Roasted Jalepeño
Red Chile
Tex-Mex Chile con Carne
Mild Queso
Yellow queso with green chiles and tomatoes
Queso Blanco
A white queso with roasted poblano

Our refried beans and frijoles a la charra contain bacon. Zero trans-fat canola oil and Extra Virgin Olive Oil used for all salads. Zero trans-fat cottonseed oil used for all fried products. Usage of food items with raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*These items may be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

1550 Court Place, Denver, CO 80202
Ground Floor Sheraton Downtown Tower
720-549-0556

HACIENDA
Colorado

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